

Food Division

FACT SHEET

By the Numbers:

- 13,500 inspections are completed each year.
- Eleven food inspectors are responsible for approximately 4750 food permits in Davidson County.
- In 2013, 1800 people attended a Food Safety Course

About the Food Division

The Metro Public Health Department's Food Division provides protection from the threat of foodborne illnesses by conducting inspections among Davidson County's food service establishments (restaurants, snack bars, and school cafeterias) and retail food stores (groceries).

The program conducts unannounced food inspections, at least twice each year, among more than 4,700 food establishments in the county. The program uses a FDA-approved standardized 44-item food service establishment inspection process, with emphasis on the five risk factors that could cause a foodborne illness.

The five risk factors are:

- foods produced from an unapproved source
- improper hot/cold holding and cooling of Time/Temperature Control for Safety (TCS)
- improper cooking of TCS foods
- cross-contamination and improper cleaning/sanitizing of utensils and equipment
- poor employee health hygiene

About Food Inspection Scores*

Inspection scores are based on a 0-100 point scale where non-critical violations constitute 1-2 points and critical are 4-5 points. Critical violations must be corrected immediately or within 10 days of the inspection. Administrative actions are required if establishments fail to correct critical violations within the prescribed time or have repeat critical violations identified on three consecutive routine inspections.

*Please note that beginning July 1, 2015 the State of Tennessee will begin enforcing new regulations with the recent adoption of the 2009 FDA Food Code. For more information about the 2009 FDA Food Code [click here](#).

Food Safety Courses

Food safety training classes are offered free of charge to any food service employee. Classes are provided in English, Spanish and Mandarin Chinese.

